



Starters

CURRY FISH CROMESQUIS 18

samphire seasoned with citrus zest and candied ginger | warm wasabi cream

PRAWNS MARINATED WITH KEFIR LIME 20

grilled asparagus | sesame wakame salad | watercress cream | squid ink tile

FOIE GRAS 24

roasted red fruits with basil | crumble with fleur de sel | homemade organic vanilla brioche

STARTER FROM THE CONCORDE SET MENU 16

Large salads

CONCORDE BOWL 24

semolina with fine herbs | tuna tartare with vanilla | fresh fruits | steamed peas | grilled vegetables | guacamole toast

OUR CESAR SALAD 24

green salad | smoked poultry | minced chicken | poached egg | caloupilé butter crouton | parmesan | homemade anchovy and parmesan sauce

SEAFOOD SALAD 26

green salad | smoked salmon | prawns marinated in kefir lime | samphire conditioned with citrus fruits | grilled asparagus | pine nuts | pineapple marinated with candied ginger





Seafood courses

GRILLED SALMON STEAK 32

stir-fried beans and peas | sweet potato cream | virgin sauce of samphire seasoned with citrus zest

ROASTED TOOTHFISH 34

duo of leeks in grilled confit and fondue | braised pakchoi | shortbread with chili candy | herb gel

TUNA TARTAR WITH VANILLA 30

apple and pineapple marinated with organic vanilla | fresh fries | green salad

PARMESAN RISOTTO AND ROASTED PRAWNS 32

Meat courses

CHICKEN FILLET STUFFED WITH BLACK MUSHROOMS 28

stir-fried green vegetables | onion confit with balsamic | smoked poultry | braised pakchoi | brown sauce with black garlic

LAMB PASTILLA WITH SPICES 32

vegetables with caloupilaté butter | glazed zucchini | oriental spice sauce

BEEF FILLET AND PAN-FRIED FOIE GRAS 38

potato cooked in juice and mousseline | cream of carrot with truffle oil | peppered red wine sauce

CHEF'S BURGER 28

ngus beef minced steak or chicken or fish fillet | homemade barbecue sauce | crispy onions | grilled vegetables | candied eggplant | Cap noir cheese with fresh fries, Roquefort sauce and green salad

MAIN COURSE FROM THE CONCORDE SET MENU 26





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rice | grain | rougail

25

Vegetarian courses



VEGETABLE FALAFELS IN A PARCEL

grilled vegetables | watercress cream

22

LEEKs IN GRILLED CONFIT AND FONDUE

braised asparagus and pakchoi | cream of carrots with
truffle oil | guacamole toast

22

PARMESAN RISOTTO | VEGETABLES

22

VEGETARIAN BURGER

vegetable falafels | homemade barbecue sauce |
crispy onions | grilled vegetables | candied
eggplant | Cap noir cheese

22

with fresh fries, Roquefort sauce and green salad



Desserts

REVISITED TATIN WITH FLEUR DE SEL CARAMEL 12

granny smith compote | whipped cream with organic
vanilla caviar | vanilla ice cream

PINEAPPLE, LIME AND COCONUT VARIATION 12

pineapple jelly with lime zest | coconut chips |
coconut rice pudding | roasted pineapple with dry
chili | mascarpone whipped cream

FRESH FRUIT WITH COMBAVA SYRUP 12

granita | strawberry and mango jelly

CHOCOLATE TRILOGY 14

dark chocolate mousse, white chocolate
ganache, milk chocolate coulis

raspberry marmalade | cocoa crumble |
red fruits

CAFÉ GOURMAND 12

DESSERT FROM THE CONCORDE SET MENU 12



All our dishes are homemade.

They may contain one of the following 14 allergens: gluten, shellfish, eggs, peanuts, fish,
soy, milk, nuts, celery, mustard, sesame, sulphite, lupine and molluscs.

